

# TURKISH LAMB BURGERS

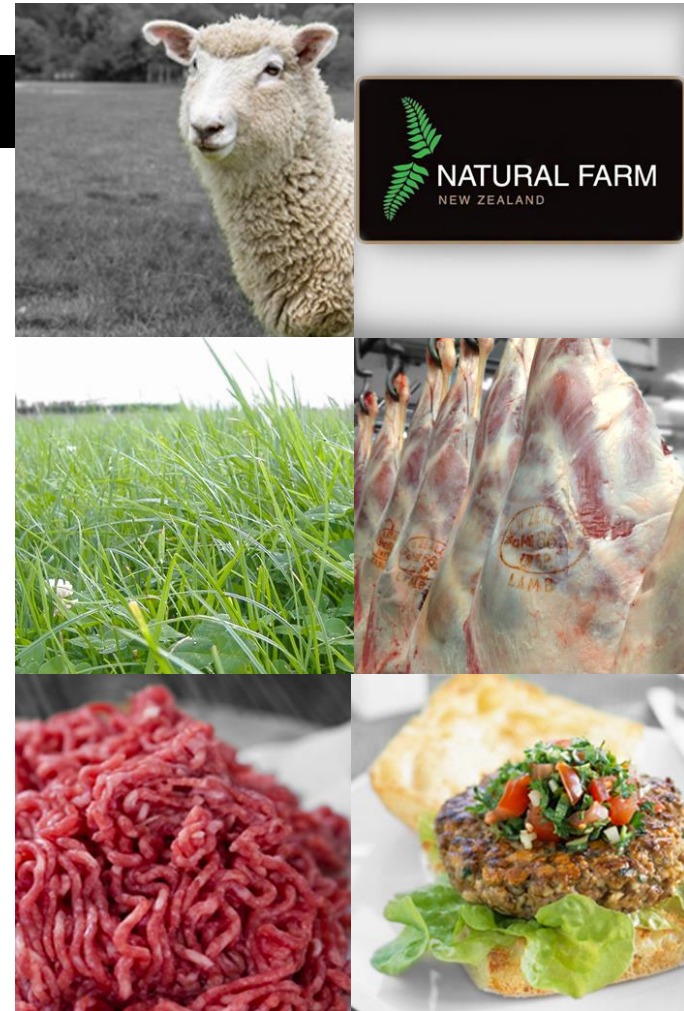
Recipe Credit: NZ Beef & Lamb

## INGREDIENTS:

- 600g lamb mince
- 4 spring onions, finely chopped
- 1 cup white breadcrumbs
- 150g feta, grated
- 2 cloves garlic, crushed
- 2 tablespoons fresh mint, chopped
- 1 egg
- 1 Turkish bread loaf cut into 6 even pieces
- 1 medium tub prepared tabouli
- Salad leaves
- Chopped tomato, mint and spring onions to serve

## METHOD:

1. Combine the lamb mince, onions, breadcrumbs, feta, garlic, mint and egg. Mix lightly. Shape into 6 burgers. Lightly brush burger patties with oil
2. Preheat the pan to moderately high. Add burgers to the pan and reduce the heat to moderate
3. Slice Turkish bread in half horizontally and grill or toast until lightly browned. Place burgers on the toasted bread with tabouli and salad leaves, topped with chopped tomato, mint and spring onions



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